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LET'S MAKE SALVAGE OF USED FATS A HABIT--



Save drippings from roasting pans and broilers--grease from frying bacon, sausage, and other meat products of high fat content--grease skimmed from stews or meat-base soups--used lard, vegetable shortenings, and cooking oils--fats cut from meats during preparation or from left-overs--ALL fats and oils that are products of cooking.

Even dark and smelly fats are needed.

Choose a time to turn in your used fats when your meat dealer is not very busy. Avoid crowded week-end shopping days.

JUST REMEMBER--

ALL housewives are being asked to turn in ALL used kitchen fats they can no longer use in their own kitchens.

EVERY SPOONFUL OF USED FATS TURNED IN HELPS!

THIS IS A VOLUNTEER'S PROGRAM....

The Fat Salvage Program can succeed only through local cooperation and action. Besides individual efforts in saving fats, there are many ways in which local civic, consumer, and other groups can help.

IN MANY LOCALITIES, THE GREATEST HELP CIVIC GROUPS CAN GIVE IS IN ARRANGING FOR REGULAR PICK-UPS BY RENDERERS AND COLLECTORS FROM LOCAL DEALERS.

Here's how volunteer groups can do it:

The group may make arrangements with local meat dealers and grocers who can provide necessary facilities for weighing, making point and price payments, and collecting.

FOR EXAMPLE: If a school classroom (or club) wishes to have a contest on turning in used fats, individual members can turn in the fats and collect the points and money given by the meat dealer, with whom the teacher or leader has made advance arrangements for accepting the fats. The meat dealer can give each contestant a receipt showing the amount of fats turned in, to be used for contest records. The points collected by the contestant can then be given to his mother for use in purchasing rationed foods.

This general plan can be used for contests by all types of groups: Parent-teacher associations, women's organizations, churches, and others.

YOUR LOCAL SALVAGE COMMITTEE, HOME DEMONSTRATION AGENT, AND OFFICIALS OF THE WAR FOOD ADMINISTRATION WILL GLADLY GIVE HELP AND COUNSEL SO THAT COMMUNITY-WIDE EFFORTS MAY BE FULLY REALIZED IN SALVAGING ALL POSSIBLE USED KITCHEN FATS.



An urgent need for 250 million pounds of used household fats to add to our fats and oils supplies makes it necessary for the Government to call on you--the housewives of America--to aid in a vital war program.

WAR FOOD ADMINISTRATION
UNITED STATES DEPARTMENT OF AGRICULTURE
Washington, D. C.

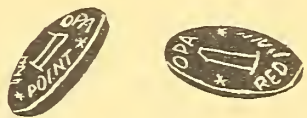
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THIS IS YOUR PART IN THE JOB:



1. Keep a clean metal container handy to your cooking stove in the kitchen.
2. Every time you cook foods from which fats are derived, pour the used fats into the container.
3. Use these fats in cooking whenever you can, but--
4. When the container is filled with fats no longer usable in cooking, take it to your butcher or grocer.

THIS IS WHAT YOU GET AS A REWARD:



EXTRA RATION POINTS AND UP TO 4 CENTS FOR EACH POUND!

In these days of short supplies, every ration point counts. You can earn more ration points through salvaging used kitchen fats.

HERE'S WHY USED FATS ARE VITALLY NEEDED--

Every day you read in your newspapers, hear over your radio, see in motion picture news reels--the steady advances we are making in the Pacific.

WITH EACH STEP FORWARD, WAR NEEDS DEMAND MORE AND MORE. ONE OF THE MOST NEEDED RAW MATERIALS IS FATS

At the same time that war gobbles up goods, we are doing everything possible to speed up fats and oils production on the home front. Last year our farmers broke all records in the production of foodstuffs--including an all-time record hog slaughter.

BUT--in 1945 the hog crop to be slaughtered is not as large as it was in 1944. There won't be as much lard produced--and Government needs call for a large slice of total lard production to be set aside for Government use.

AND--cattle slaughter will be no larger in 1945 than it was in 1944, so supplies of tallow cannot be increased.

AND--although production of oilseed crops is being pushed to the limit, they cannot fill all needs.

THEREFORE--domestic production will be behind that of 1944, while the needs for fats and oils are greater than ever.

ADDED TO THAT--we cannot count on imports in any great quantities for some time, because first war needs--men and materiel--still must come first.

IT'S PLAIN TO SEE THAT ADDITIONAL SOURCES MUST BE TAPPED!

Your own kitchen (and the kitchens of all other housewives in the Nation) is the richest potential source of used fats. It has been estimated that 500 million pounds of used household fats WENT DOWN THE DRAIN in pre-war days.

IF ONLY HALF THAT AMOUNT COULD BE SALVAGED IN 1945, THE 250 MILLION POUNDS WOULD BE EQUIVALENT TO--

The oil produced from more than 1 million acres of peanuts;

or

The lard produced from 7 million head of hogs.

HERE'S WHAT HAPPENS TO THE FATS YOU TURN IN--

The 250 million pounds of used fats America's housewives are asked to turn in this year will help make a multitude of items needed for military, industrial, and essential civilian uses.

For instance--

Explosives for anti-aircraft guns... Sulfa ointments...Antiseptics for treating gas gangrene...Insulin... Smallpox vaccines...Opiates, to ease pain...Synthetic rubber...Military, industrial, and civilian soaps... Airplane lubricants...Nylon for parachutes...Marine rope...Incendiaries...Textiles...Feed products...Insecticides...Fungicides...Railroad lubricants...Depth-charge releases...And many others.

These are SOME of the many uses your used fats can be put to.